



FIBER-ENCAPSULATED KOMBUCHA POWDER

GERMAN PATENT



**2021 ASIE
GOLDEN AWARD**



Recommended Ingredients
Ref: Nutra Ingredients USA (01 Aug 2021)



Kombucha Market Overview

In recent years, Kombucha has become popular in Europe, North America, New Zealand, Australia and other countries, it can be seen in supermarkets, restaurants, and even superstars or billionaires street shots!
The international market size is expected to reach **7.05 billion USD**.

Market Advanced of InstaKOMBU™

The mainstream of the Kombucha market still focuses on liquid beverages. However, powder form will help expand market applicability and make products more active and popular.

MCB's professional patented Fiber-encapsulation process provide the best powder solution in the market.



High mountain
tea leaves



Vegan



Non-GMO



Allergen free

InstaKOMBU™ Index Components

Polyphenols

Flavonoids

Organic
acids

SOD like
activity

InstaKOMBU™ Product Features



STRICTLY SELECTED MATERIALS

Taiwan high mountain & hand-picked
roast small leaf



AUTHENTIC FERMENTATION PROCESS

Brewing authentic kombucha with
SCOBY fermentation



MCB PATENT FIBER ENCAPSULATION PROCESS

Ensure the multiple active ingredients and
quality of kombucha



HIGH STANDARD INDICATIVE COMPONENTS

Polyphenols, flavonoids, Organic acids, and
SOD-like activity



EXCELLENT POWDER FEATURE

Outstanding anti-hygroscopic and solubility



EXCELLENT FLAVOR AND PALATABILITY

The nature aroma of high mountain tea and
the slightly acidic fermented flavor



EXPAND THE MARKET APPLICABILITY

Provide kombucha products with a broader
range of commercial use

InstaKOMBU™ Manufacturing Process



InstaKOMBU™ Powder Stability & Solubility Performance

Relative Humidity 56~58% RH

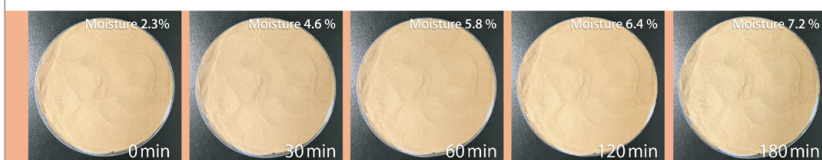


Fig 1. InstaKOMBU™ has highly anti-hygroscopicity to reduce caking and clumping.



Fig2. InstaKOMBU™ has excellent solubility.

Protecting Active Ingredients of Kombucha and High Antioxidant Capacity

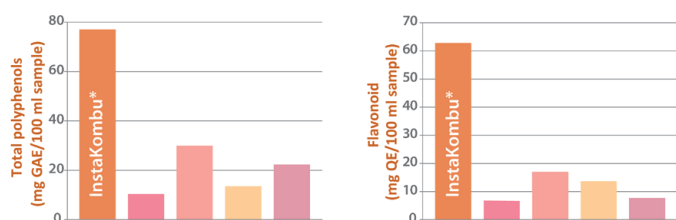


Fig 3. Fiber-encapsulated InstaKOMBU™ retains the active ingredients of Kombucha.

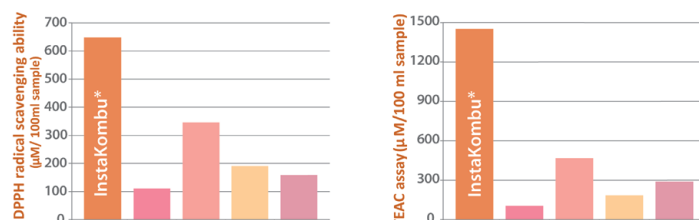


Fig 4. Fiber-encapsulated InstaKOMBU™ has high antioxidant capacity.

InstaKOMBU™ Regulate Physiological Functions and Detoxify

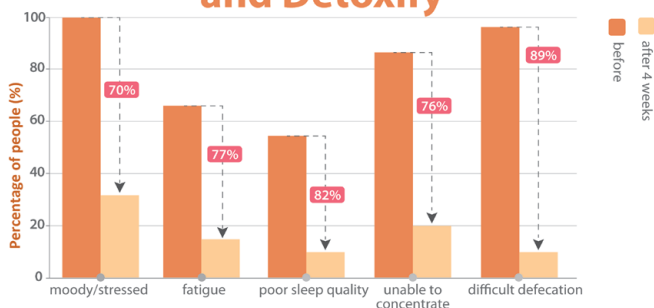
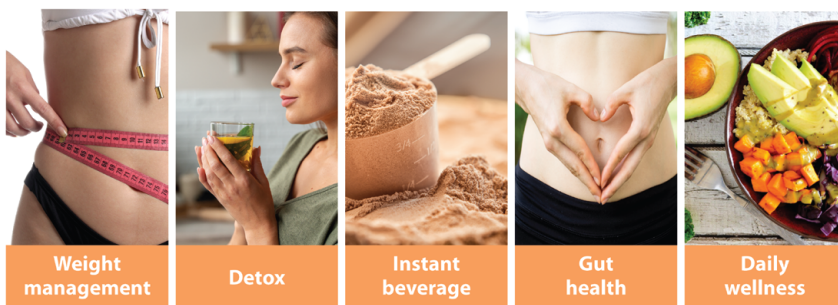


Fig 5. After 4 weeks of oral administered INSTAKOMBU™, the subjects significantly improved vitality and quality of life through the detoxification.

InstaKOMBU™ Applications



Ingredient Solutions

1. InstaKOMBU™ Kombucha Powder (SCOBY Fermented Tea)

Green Tea

2. InstaKOMBU™ Kombucha Powder-PP (SCOBY Fermented Tea agglomerated with heat-stable probiotics)

Green Tea

Turnkey Solutions

Kombucha Powder - FN / FE

- Fizzy Mixed Berries
- Fizzy Pomegranate
- Fizzy Grapefruit
- Fizzy Tropical



Bulk



Sachet



Pouch



Jar



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